



*Serving fine Cajun cuisine
since 1932*



337.837.4011

***240 Tubing Road
Broussard, LA 70518***

Curbside, Take-Out, Delivery or Dine In !

Third Party Delivery via GrubHub, Uber Eats, & WaitR

OPERATING ON TEMPORARY DAYS, HOURS & ENTREES
DUE TO COVID. TUESDAY-FRIDAY 11-2 & 5-9 | SATURDAY 5-9

Appetizers

NEW

CRABBIES

Six crunchy French bread squares topped with our creamy, cheesy crab meat topping then baked till bubbly. 7.65

NEW

CRAB CAKES

Jumbo lump crab meat in a creamy cheese filling served with Creole honey mustard glaze (2). 12.25

CAJUN CRAB FINGERS



Marinated crab fingers served with Fr. Coco's famous dressing or seasoned and fried. 12.45

SEAFOOD STUFFED MUSHROOMS

Tender caps stuffed with our delicate seafood stuffing then baked or fried. 12.35

SHRIMP EN BROchette



Shrimp wrapped in bacon, deep fried and served on a plank of garlic French bread. 13.95

SEAFOOD BOULETTES

Choice of our crab or alligator stuffing rolled into bite-sized rounds and broiled or fried golden brown. Alligator 9.95 Crab 10.95

NEW

SMOKED GATOR SAUSAGE



Grilled alligator sausage with pepper jelly BBQ dipping sauce. 7.95

ALLIGATOR TIDBITS



Deep fried or grilled, this bite-sized Louisiana gator is easy to tame and tasty to boot. 11.95

From the Garden to the Gumbo Pot



OUR FAMOUS "HOUSE SALAD" - FAMOUS FOR A REASON!



Jumbo lump crab meat, shrimp, and crawfish tossed on a bed of mixed greens, with cheese, bacon and a mild dressing then garnished with a selection of pickled vegetables. Large enough to satisfy even the biggest appetite. (Seafood subject to availability) 19.90

GARDEN SALAD



Tender fresh greens, tomatoes and pickled vegetables. 7.30 Add Chicken 12.45 Add Shrimp 15.95

CRAWFISH & CORN SOUP

Creamy soup with sweet corn and Louisiana crawfish. Cup 7.30 Bowl (served with green salad) 14.65

SEAFOOD GUMBO

Chef Earl's Cajun "stew" with jumbo lump crabmeat and shrimp served with Louisiana long grain rice. Cup 7.75 Bowl 15.65 (served with green salad or potato salad)

NEW

CAESAR SALAD

Fresh Romaine lettuce tossed with Caesar dressing, garlic croutons and grated parmesan cheese. Shrimp 15.65 Chicken 12.45

Crawfish

HALF & HALF CRAWFISH

A plate of fried crawfish and crawfish etouffee over rice. 20.25

CRAWFISH ETOUFFEE - A TRULY CAJUN DISH!

Smothered crawfish and seasonings over Louisiana long-grain rice. 20.25

FRIED CRAWFISH

Simply the best -- crawfish battered and deep fried. 20.65



CRAWFISH DINNER

A special sampling of many fine crawfish dishes including: Crawfish salad, crawfish and corn soup, crawfish pie, crawfish etouffee over rice, crawfish boulettes, crawfish au gratin and fried crawfish tails. Soooo...good! 26.15

Shrimp

GULF COAST SHRIMP PLATTER



Served fried to a golden brown or grilled to perfection. 19.85

HALF & HALF SHRIMP

A plate of fried shrimp and shrimp etouffee over Louisiana long grain rice. 19.85

STUFFED SHRIMP

Delicious homemade stuffed shrimp served deep fried or oven baked. 19.85

SHRIMP DINNER

A delicious array of shrimp including shrimp salad, shrimp gumbo, fried shrimp, stuffed shrimp, shrimp en brochette, shrimp Imperial, shrimp etouffee served over rice and shrimp boulettes. 26.15

Fresh Fish

WHOLE GRILLED FLOUNDER (BONE & ALL)

Grilled to perfection and served to delight the taste buds. 19.25 & 23.95
Try it stuffed (center bones removed). 21.95 & 26.95

STUFFED REDFISH, TILAPIA OR CATFISH

Stuffed then grilled with our delicious homemade crab meat stuffing. 21.95 Redfish 24.95

GRILLED OR FRIED FISH

Over half a pound of tilapia, catfish or Ahi tuna grilled to perfection! (or fried) 20.75 Redfish 23.75

RIVERSIDE

Your choice of grilled redfish, tilapia, flounder, catfish or Ahi tuna topped with jumbo lump crab meat and sliced mushrooms sauteed in butter. 24.65 Redfish 27.95

EXTRAVAGANZA

Filets of redfish, tilapia, flounder or catfish stuffed with crab meat stuffing then topped with crawfish, crab meat, and mushrooms sauteed in sweet cream butter. A favorite meant to impress! 26.75
Redfish 29.75

Crab Meat

CRAB MEAT IMPERIAL

Originated by Mrs. "Poor Boy" Landry. Jumbo lump crab meat, mushrooms and pimientos, gently cooked in a rich cream sauce and baked to a golden brown. 24.85

LUMP CRAB MEAT SAUTEED IN BUTTER

Our simplest dish and a favorite with our guests. It's what put us on the Acadiana Dining Map! 29.75

CRAB MEAT AU GRATIN

Jumbo lump crab meat folded into a deliciously rich American cheese sauce and baked. 26.75

STUFFED CRABS

Our own homemade stuffing made with crab meat and seasonings in crab shells and baked. 19.25

CRAB DINNER

A mouth-watering sample of many of our finest crab meat dishes including crab meat salad, crab gumbo, crab meat etouffee over rice, crab meat Imperial, crab cake, fried crab fingers, and stuffed crab. 26.75

CRAB CAKES

Three crab cakes stuffed with jumbo lump crab meat in a creamy cheese filling fried and served with a Creole honey-mustard glaze and a taster of fried crab fingers. 21.95

Oysters

OYSTERS ON THE HALF SHELL—ADD HOT SAUCE, SWALLOW, REPEAT!

Served with cocktail sauce, lemon, and horseradish. 9.50 ½ Dozen 13.50 Dozen

OYSTERS BIENVILLE

A blend of fresh-grated Romano cheese, heavy cream & aromatic spices on top of steamed oysters served piping hot. Half dozen 16.95

OYSTERS ROCKEFELLER

This classic blends spinach and flavorful seasonings on top of steamed oysters, baked and served piping hot. Half dozen 16.95

FRIED OYSTERS

Select oysters battered and fried. 21.95

“FOR THE OYSTER LOVER” OYSTER DINNER

This popular eight dish offering includes an oyster shooter, oyster gumbo, oyster pie, oyster jambalaya, oyster en brochette, fried oysters, oyster Bienville and oyster Rockefeller. 24.25

Wines by the Glass

Mumm's Champagne	16	Murphy-Goode Liar's Dice Red Zin	8
Menage a Trois White	7	La Crema Pinot Noir	9
Maso Canali Pinot Grigio	8	Redwood Creek Merlot	6
Chateau Ste. Michelle Riesling	7	McWilliams Shiraz	7
KJ Vintners Reserve Chardonnay	8	Chateau Ste. Michelle Cabernet	8
La Terre Chardonnay	6	Terrazas Malbec	8

Sides: Baked Potato * Stuffed Potato * Sweet Potato * Mixed Veggies (Steamed or Grilled) * Green Beans (Steamed or Grilled) * French Fries * Sweet Potato Fries * Potato Salad * Onion Rings * Side salad or Soup of the Day * Upgrade to side Caesar 1.95

CHEF'S PAGE

CHEF RICHARD'S CHICKEN & ANDOUILLE GUMBO

An award winning dark gumbo with moist chunks of chicken and slices of Andouille sausage. Go ahead and dunk your bread - we won't tell! Cup 7.75 Bowl 14.55

SEAFOOD PLATTER

For those who can't decide - an assortment of seafood. A cup of shrimp gumbo, a stuffed crab and portions of these deep fried seafoods - catfish, shrimp, alligator boulettes, stuffed shrimp, shrimp en brochette and crab fingers. 27.45

"BONNE CREVETTE" TILAPIA

To promote awareness of our local shrimp industry and the consumption of our local shrimp we have partnered with the State of Louisiana Seafood Promotion and Marketing Board to offer this special entrée.

Grilled, blackened tilapia topped with our Louisiana shrimp etouffee. 17.75

SHRIMP & CATFISH PIROGUE

A plank of fried eggplant loaded with shrimp stuffing, topped with a grilled filet of catfish then topped with a creamy pesto sauce swimming with baby shrimp. 20.90

ROTINI O!

Rotini pasta baked in a duo of triples - sautéed Andouille sausage, tender shrimp and chicken toasted with Romano, Parmesan and American cheese. 16.70

CAJUN ALFREDO

Spicy Alfredo sauce served over capellini pasta. 10.45

Add grilled vegetables -14.60 Chicken -15.65 Shrimp -17.75

Beef & Poultry

NEW PORK STEAK

A special 8 oz "ribeye" of pork steak. Juicy and delicious—the new white meat. 14.95

NEW PORK CHOPS

Thin cut pork chops either fried or grilled. "Richard's favorite!" 14.95

STEAK & SHRIMP

A tender Ribeye steak and a half order of golden fried (or grilled) shrimp. 9 oz 27.95 14 oz 35.50 or Filet Mignon 36.50

FILET MIGNON (8 OZ CENTER CUT)

The tenderest of all cuts, charcoal grilled and basted. 31.50

RIBEYE (U.S. CHOICE GRADE)

A rich tasting, well-marbled cut, trimmed and charcoal grilled. 9 ounce 22.95 14 ounce 30.50

BREAST OF CHICKEN

Two 4 ounce breasts of chicken, marinated then charcoal grilled or fried. 15.95

HAMBURGER STEAK

Cajun spiced ground beef wrapped in bacon and charcoal grilled with smothered onions. 13.50

BON TEMPS POULET

Grilled blackened strips of marinated chicken breast on a bed of our delicious Spinach Rockefeller topped with our creamy pesto sauce brimming with baby shrimp. 16.95

NEW PEPPER JACK CHICKEN

Our newest creation. Chicken breast stuffed with your choice of shrimp or alligator stuffing, wrapped in bacon, grilled, then covered with pepper jack cheese and sautéed mushrooms. 14.95

***Any of the above with lump crab meat or crawfish with mushrooms sauteed in butter** Add 6.95*

Maine Lobster

Flown in from the North Atlantic twice a week and kept in our tank for your personal selection.

BROILED STUFFED LOBSTER

Split lengthwise then filled with our own homemade crab stuffing. 44.95

BOILED LOBSTER

Select your own from our tank or let us choose one for you. 39.95

SURF & TURF

Half a broiled stuffed lobster and your choice of steaks below.

9 oz Ribeye 39.95 14 oz Ribeye 47.95 8 oz Filet Mignon 49.95

As you leave, drop a business card in the jar for our monthly "Business Card Drawing". At the end of the month we'll draw and the winner will receive a gift certificate for \$50.00. Thanks for your continued patronage and good luck! Richard, Lori & Staff.

Our Heart-Healthy Menu

These menu items have been evaluated by a registered dietitian from Lourdes Lipid Management Program and found to meet the American Heart Association guidelines for healthy eating with 30% (or less) Total Fat Calories; 10% (or less) Saturated Fat; 100 mg (or less) Cholesterol; 1/3 (or less) of the RDA of Sodium; and 600 calories (or less), not including dessert.

POOR BOY'S SALAD

A healthier version of our Famous House Salad. Shrimp, Crabmeat, and Crawfish on a bed of lettuce and garnishes with your choice of dressing. 15.65

CHICKEN RIVERSIDE

A 4 ounce chicken breast topped with 2 ounces of steamed jumbo lump crabmeat and mushrooms. Served with green salad, baked potato, and steamed vegetable. 16.75

STEAMED LUMP CRABMEAT

4 ounces of steamed jumbo lump crabmeat. Served with green salad, baked potato, and steamed vegetables. 21.95

GRILLED BLACKENED CATFISH OR TILAPIA

Our special blend of blackening seasoning brings a robust flavor to our 4 ounce filet of fish. Served with green salad, baked potato, and steamed vegetables. 15.95

SHRIMP DEE DEE

*A succulent sauce made with onions, bellpeppers, celery and tomatoes, tossed with our special seasoning and Chablis served over pasta and topped with 12 lightly seasoned grilled shrimp. 16.75 *Under 600 calories and under 20 grams of unsaturated fat.*

Vegetarian Menu

Gluten Free & Weight Watchers Menus also available.

GARDEN SALAD \$7.30

A mixed green salad dressed with tomatoes, eggs, purple cabbage, carrots and assorted pickled vegetables.

CREAMY VEGETABLE AU GRATIN \$13.55

Broccoli, cauliflower and carrots baked in a creamy American cheese sauce.

CREAMY VEGETABLE ALFREDO \$14.55

A colorful medley of grilled broccoli, cauliflower and carrots served on top of a creamy spaghetti Alf redo.

THE LEANING TOWER OF POOR BOY'S \$14.55

Wheels of fried eggplant and grilled tomatoes layered with creamy pesto sauce.

THE LOADED POTATO \$9.75

Loaded with smothered onions, grilled mushrooms and mixed vegetables.

Please note: We are pleased to present this special menu to you. Some of these items feature dairy products or eggs. We can customize your meal even further by eliminating the dairy products and eggs from some of the items above. Please make your special requests known to your server.

Dessert

SWEET POTATO BEIGNETS—UNDESCRIBABLY DELICIOUS!

Chef Cleve's cinnamon-spiced sweet potato "beignets" with an orange-hazelnut sauce. (2) 5.95

HOMEMADE BREAD PUDDING

Our signature dessert—served warm with whiskey sauce. 4.95

WHITE CHOCOLATE RASPBERRY CHEESECAKE

Classic cheesecake baked with a rich raspberry swirl on a chocolate Oreo crust with a crowning touch of shaved white chocolate and raspberry glaze. 6.25

CHOCOLATE CARAMEL MUD PIE—SCRUMPTIOUS!

A five layer Oreo cookie crust with a dark and light chocolate and caramel mousse and topped with a chocolate and caramel sauce to make a favorite dessert a "sin-sation". 6.95

ICE CREAM

Rich and creamy Golden Vanilla ice cream with or without Hershey's syrup. 3.25 

REESE'S PEANUT BUTTER CUP PIE—OMG!

The popular candy bar in a pie! Delicious dark chocolate and peanut butter mousse, topped with whipped cream full of Reese's Peanut Butter Cups on a graham crust. Can't stop at one bite!

18 % suggested gratuity will be added to tickets based on total prior to any discounts, special offers, school related functions, Business Express*, separate tickets and tables of 7 or more. *Business Express tips can be paid with cash or credit card.

The PERFECT Gift! Printable Gift Certificates online at PoorBoysRiversideInn.com

THERE'S A NEW "POOR BOY" IN TOWN!

Richard Hurst is taking on his grandfather's legacy one "snowball" at a time. Starting with his grandfather and a snowball stand in 1932 and the history that comes with four generations in Lafayette until today, Richard is back at the helm of Poor Boy's Riverside Inn. Richard and Lori plan to focus on the original and make it shine bright, putting 2nd, 3rd and 4th generations back under one roof!

Once with two full-service restaurants, one in Lafayette since 1932, and one in New Iberia for 32 years, the Hurst family has prospered in the Acadiana area. The beginning - a hand-pushed snowball wagon and \$1.30 investment in sugar and flavoring in the middle of the Depression with an enterprising country boy from Youngsville named Hulo "Poor Boy" Landry, a family tradition was born. Originally a baker by trade from the Evangeline Maid bread family, Hulo developed an allergy to flour and by necessity became an entrepreneur. From snowballs to hamburgers to famed "Poor Boy" sandwiches, Hulo's business expanded and prospered. With input from his wife, Eugenia, relatives and friends, the menu grew to include seafood and steaks.

In 1939, he moved from St. John Street to a beautiful site overlooking the Vermilion Bayou at Pinhook Bridge. Then disaster struck. Many believed that the devastating flood of 1940, which swamped the restaurant, ruining building and equipment, would mean the end of "Poor Boy's", but three months later found Hulo Landry back in business. In 1946, he opened the first completely air-conditioned restaurant in Lafayette and enjoyed continuous success until his death in 1958. Still, Poor Boy's Riverside Inn endured.

Upon his death in 1958, his son-in-law and only daughter, Larry and Kathlyn Hurst, took over the management of Poor Boy's Riverside Inn, and prospered on the same premise that brought success and respect from the community to Hulo - quality in food and perfection in service.

In 1977, Poor Boy's Riverside Inn moved to its present site where the Hursts began to groom two of their four children to manage the restaurant, though every family member has worked here in some capacity. In 1985, under the guidance and watchful eye of their parents, Richard and Elaine took over the operation of the restaurant. They made an outstanding brother/sister team, and along with their loyal staff continued the family tradition of consistent quality in food and service.

In 1988, they opened their second restaurant, Little River Inn. They took over the Bayou Bar in Bayou Landing from the Patout Family. In 2000 when Richard moved Little River to its new location on Main Street, Richard's wife, Lori, joined the restaurant team. The new location encompassed a little bit of history. Originally the BF Trappey office building, it overlooked the famous Bernard F Trappey Oak, estimated to have been planted in 1630. Lori managed the front of the house there, while Richard supervised the kitchen.

Fast forward to 2011, Elaine followed in the footsteps of her father, Larry, and retired early and Richard followed in the footsteps of his mother, Kathlyn, keeping the family tradition going until the next generation—grooming son, Christian, in front of house operations as a server, kitchen management, and also in the office. This also made the second time Richard has bought the restaurant in one form or another. He and his wife, Lori, plan to live up to Hulo's dream, and as a dynamic husband/wife team continue the Hurst family tradition.

Hitting the fast forward button once again to 2020, Richard and Lori decide it is time to be back at the original, train more hands on, have three generations back under one roof—learning even more from the matriarch of the family, restaurant history from dad, and making a bittersweet decision to get back to one location—the original "Poor Boy's Riverside Inn".

Both locations have seen Acadiana grow and prosper, with many fond memories made in New Iberia—but with a new outlook, new energy and new plans to take Riverside to greater levels, more history is to be made.

If windows and doors could talk, what tales they could tell! Birthday celebrations, business deals, proposals, reunions, parties of all kinds have taken place at both of our locations. Couples who held their wedding receptions here return again and again to celebrate their anniversaries with us. Now, Richard and Lori are looking forward to more stories to fill the pages with—so stay tuned.

The Hursts would like to thank you for the opportunity of serving you, and Richard and Lori hope that in their food and service you find a bit of the love and intense pride that has gone into the creation of Poor Boy's Riverside Inn!

Your Hosts,

Richard, Lori & Christian Hurst

Larry & Kathlyn Hurst & Our Loyal Staff



Daily Lunch Specials

MONDAY—Stuffed Filet of Catfish

TUESDAY—Stuffed Shrimp

WEDNESDAY—Fried Shrimp

THURSDAY—Rotini O!

FRIDAY—Fried or Grilled Catfish

11:00 am - 2:00 pm Monday through Friday - \$12.50

Complimentary soup while it lasts

SUNDAY—Bon Temps Poulet \$12.50 & Bonne Crevette Tilapia \$12.50

EVERYDAY—Shrimp Caesar Salad \$12.50

EVERYDAY—Grilled Chicken Salad \$12.50

EVERYDAY—Spicy Grilled Chicken Alfredo \$12.50

EVERYDAY—Hamburger Steak with Onions \$12.50

Poor Boy Sandwiches

When Hulo Landry, the founder of Poor Boy's Riverside Inn moved from New Orleans back to Lafayette, he brought with him the Poor Boy sandwich. He introduced the sandwich to the citizens of Lafayette and was nicknamed "Poor Boy". Now you know "the rest of the story".

SHRIMP, OYSTER, CATFISH, OR ALLIGATOR POOR BOY	12.95
CRAWFISH POOR BOY, FRIED OR ETOUFFEE	12.95
HAMBURGER POOR BOY	10.50
CHICKEN POOR BOY	10.50
9 OZ RIBEYE STEAK POOR BOY	20.95

Served on toasted French bread spread with mayonnaise, lettuce and tomatoes, and served with French fries.

The PERFECT Gift! Printable Gift Certificates online at PoorBoysRiversideInn.com

Riverside's Signature Drinks

RICHARD'S TEQUILA MARTINI



Richard's choice of a fine clear and clean tequila, hints of orange liqueur with a splash of house made lemon lime mix, garnished with a lime. One of the best drinks you'll ever have! This drink was mixed from our love of travels and this is a touch of Dubai meeting St. Marteen! We hope you enjoy it as much as we do!

JULIE'S SPECIAL

Bacardi Rum, Peach Schnapps and orange juice.

GRAND MARGARITA

16 oz Top shelf, frozen.

POLAR BEAR



Amaretto and Kahlua frosty. Great after dinner drink with dessert.

KALIANNAH

A combination of a frozen cosmopolitan with a margarita. A perfect swirl!

LONG ISLAND TEA

Vodka, rum, gin, tequila, and triple sec. Perfect to fall down!

RIVERSIDE'S TRADITIONAL OLD FASHION



Bourbon, bitters and muddled orange.

